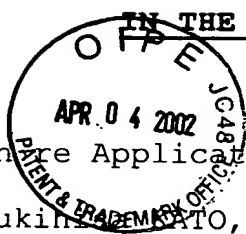


IN THE UNITED STATES PATENT AND TRADEMARK OFFICE



ATTY.'S DOCKET: KATO=15

In re Application of:

) Art Unit: 1761

Yukinori KATO, et al.

) Examiner: C. SHERRER

Appln. No.: 09/144,851

) Confirmation No. 5275

Filed: September 1, 1998

) Washington, D.C.

For: FRUIT VINEGAR FROM RAW  
MATERIAL...

) April 4, 2002

29 / I  
04-12-02  
QW

AMENDMENT

Honorable Commissioner for Patents  
Washington, D.C. 20231

In response to the Office Action of  
October 11, 2001, for which a three month extension of time is  
hereby requested, please enter the following amendment:

IN THE CLAIMS

Cancel claims 25 and 26 without prejudice or  
disclaimer, applicants reserving the right to submit  
nonelected claims in a divisional application.

RECEIVED  
APR - 9 2002  
TC 1700

Please amend claim 21 as follows:

21. (Third Amendment) A method for producing a fruit  
vinegar comprising subjecting to acetic acid fermentation by  
acetic acid bacteria in the presence of ethanol one member  
selected from the group consisting of (a) and (b), wherein

(a) is a member selected from the group consisting of  
lemon juice, lime juice, yuzu juice, kabosu juice, sudachi juice,  
and shii kuwasa juice, wherein said member is

(1) juice having naturally a pH value of 3.0 or more;

9aV  
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